

# AS 350 PORTABLE GRILL

ASSEMBLY AND OPERATION INSTRUCTIONS



**IMPORTANT:** READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.  
MANUAL MUST BE READ BEFORE OPERATING!

# SAFETY INFORMATION

**MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS, IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS**

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new wood pellet grill. We also advise you retain this manual for future reference..

## DANGERS AND WARNINGS

**You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, mission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.**

1. A minimum clearance of 915mm (36inches) from combustible constructions to the sides of the grill, and 91 5mm (36inches) from the back of the grill to combustible constructions must be maintained. Do not install appliance on combustible floors, or floors protected with combustible surfaces unless proper permits and permissions are obtained by authorities having jurisdiction. Do not use this appliance indoors or in an enclosed, unventilated area. This wood pellet appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

**Should a grease fire occur, turn the grill OFF and leave the lid closed until the fire is out. Unplug the power cord from the connected outlet. Do not throw water on the unit. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.**

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your grill in the rain or around any water source.

3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake, chimney, or rear barrel exhaust holes. Clean before use. Regular care and maintenance is required to prolong the ifespan of your unit. If the grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the hopper. When wet or exposed to high humidity, wood pellets will expand greatly, decompose and may jam the feed system. Always disconnect the power, before performing any service or maintenance.

**Do not transport your grill while in use or while the grill is hot. Ensure the fire is completely out and that the grill is completely cool to the touch before moving.**

4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.

5. To prevent fingers, clothing or other objects from coming in contact with the auger feed system, the appliance is equipped with a metal safety screen, mounted to the interior of the hopper. This screen must not be removed unless directed by Customer Service or an authorized dealer.

**This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.**

6. Parts of the barbecue may be very hot, and serious injury may occur. Keep young children and pets away while in use.
7. Do not enlarge igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
8. Product may have sharp edges or points. Contact may result in injury. Handle with care.
9. If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. Children should be supervised to ensure that they do not play with the appliance.

## DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

## WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural, wood fuel only. Any other type of fuel burned in this appliance will void the warranty and safety listing. You must only use all natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives. Wood pellets are highly susceptible to moisture and should always be stored in an airtight container. If you are storing your grill, without use, for an extended period, we recommend clearing all pellets from your grill's hopper and auger, to prevent jams.

**Do not use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.  
Keep all such liquids well away from the appliance when in use.**

At time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information can be found at [www.pelletheat.org](http://www.pelletheat.org) or the **Pellet Fuel Institute**. Contact your local dealer on the quality of pellets in your area and for information on brand quality. As there is no control over the quality of pellets used we assume no responsibility to damage caused by poor quality of fuel.

## CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: blockage of the combustion fan, failure to clean and maintain the burn area, moisture affected pellets, or poor air-to-fuel combustion.

It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit OFF, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas.

If creosote has formed within the unit, allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

## CARBON MONOXIDE ("THE SILENT KILLER")

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

## SAFETY LISTING

CAS/UL 60335-1 & IEC 60335-2-102



# PREVENTION OF FLAREUPS AND GREASE FIRES

**ASMOKE** cannot control for the type of meats cooked on its unit, and recommends to take the following precautions at all times during use of the pellet grill. Failure to do so may void its 5year warranty and **ASMOKE** will not be liable for any damages or incidents resulting from user negligence or failure to comply with safety instructions outlined in this manual.

1. Ensure that meats cooked on the unit contain a reasonable amount of fat content. When cooking with high fat content, ensure that the fat dripping does not come in direct contact with the fire pot and flames. Close the flame broiler in instances of high fat content grilling or adjust the meat a reasonable distance from the direct fire.

2. **ASMOKE** units feature an adjustable flame broiler slide plate which allows for 8-in-1 grilling versatility. In instances of direct flame grilling with the flame broiler open, keep the grill lid open and monitor the cook when searing. Fat drippings may result in a flare up, keeping the grill lid open and monitoring the cook will ensure that you have a perfect sear every time and prevents any accidents resulting from a flare up.

**DO NOT CLOSE THE LID IN INSTANCES OF DIRECT FLAME GRILING OR WHEN THE FLAME BROILER IS OPEN.**

3. **ALWAYS** ensure that the unit is cleaned thoroughly of all grease, ash and creosote after each use. This ensures better flavor of each cook and increased longevity of your **ASMOKE** unit.

4. When operating the grill at high temperature, do not move the ash box to prevent the ash from ejecting; At this time, there will be high temperature on the handle of the ash box.

**WARNING: THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING WOOD DUST, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER. COMBUSTION OF THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO [WWW.P65WARNINGS.CA.GOV](http://WWW.P65WARNINGS.CA.GOV)**

## EXCEPTIONS

There is no written or implied performance warranty on ASMOKE grills, as the manufacturer has no control over the installation, operation, cleaning, maintenance or the type of fuel burned. This warranty will not apply nor will ASMOKE assume responsibility if your appliance has not been installed, operated, cleaned and maintained in strict accordance with this owner's manual. Any use of gas not outlined in this manual may void the warranty. The warranty does not cover damage or break age due to misuse, improper handling or modifications.

Neither ASMOKE, or authorized ASMOKE dealer, accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Whether a claim is made against ASMOKE based on the breach of this warranty or any other type of warranty expressed or implied by law, the manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase of this product. All warranties by manufacturer are set forth here in and no claim shall be made against manufacturer on any warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

## ORDERING REPLACEMENT PARTS

To order replacement parts, please contact your local ASMOKE dealer or visit our online store at: [www.asmokegrill.com](http://www.asmokegrill.com)

## CONTACT CUSTOMER SERVICE

If you have any questions or problems, contact Customer Service, Monday through Sunday, 9am - 5pm PST (EN).

**support@asmokegrill.com / Tel: 1-346-998-8000**

## WARRANTY SERVICE

Contact your nearest ASMOKE dealer for repair or replacement parts. ASMOKE requires proof of purchase to establish a warranty claim; therefore, retain your original sales receipt or invoice for future reference. The serial and model number of your ASMOKE can be found inside the lid of the hopper. Record numbers below as the label may become worn or illegible.

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MODEL

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SERIAL NUMBER

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DATE OF PURCHASE

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AUTHORIZED DEALER



## COPYRIGHT NOTICE

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### Asmoke USA LLC

23119 Colonial Parkway A1, Katy TX 77449

support@asmokegrill.com

www.asmokegrill.com

### Customer Service

Monday through Sunday, 9am - 5pm PST (EN)

**Tel: 1-346-998-8000**



## 5-YEAR WARRANTY

### Conditions

ASMOKE USA LLC warrants this barbecue grill against defects in material and workmanship under normal use and maintenance for a period of five(5) years from the date of original purchase.

ASMOKE USA LLC will provide a replacement part for any part found to be defective. Original part(s) approved for return by ASMOKE's Parts Department must be returned prepaid.

During the warranty period, ASMOKE USA LLC will at its option repair or replace defective parts or units. This limited warranty does not apply to paint, firepot, grill cover or damage caused from corrosion. ASMOKE USA LLC shall not be liable for transportation charges, labor costs or export duties.

ASMOKE USA LLC shall not be liable under this or any implied warranty for incidental or consequential damages. This warranty gives the retail customer specific legal rights and the customer may have other rights which vary from state to state.

For these reasons, the limited warranties do not cover rust or oxidization, unless there is loss of structural integrity on the grill components. ASMOKE USA LLC shall not be liable if you install, operate, clean or maintain your grill without following the owners' manual instructions. Misuse, abuse, alteration and natural disasters are not included in this warranty.

To process a warranty claim, ASMOKE USA LLC may require proof of your date of purchase. You should retain your sales slip or invoice along with this certificate with your valuable documents.

For more information regarding ASMOKE's warranty visit(<https://asmokegrill.com/pages/warranty>).

Product registration and warranty claims can be filed at (<https://asmokegrill.com/apps/product-registration>)

<b>Part #</b>	<b>Description</b>	<b>Warranty / Year</b>	<b>Guarantee /Year</b>
1-A	Temp Probe Clip	5	3
2-A	Lid	5	3
3-A	Lid Hinge	5	3
4-A	Hasp	5	3
5-A	Bezel	5	3
6-A	Lid Handle	5	3
7-A	Hopper Lid Hinge	5	3
8-A	Hopper Lid	5	3
9-A	Hopper Box Housing	5	3
10-A	Upper Cooking Rack	5	3
11-A	Cooking Grid	5	3
12-A	Flame Broiler slider	5	3
13-A	Flame Broiler	5	3
14-A	Probe Bracket/Shield	5	3
15-A	Probe	5	8 months
16-A	Body Hinge	5	3
17-A	Firebox/Body	5	3
18-A	Graese Tray Assembly	5	3
19-A	Service Door	5	3
20-A	Control Board	5	8 months
21-A	Logo Plate	5	3
22-A	Auger Motor	5	1
23-A	Combustion Fan	5	1
24-A	Nylon Bushing	5	3
25-A	Auger Fighting Assembly	5	3
26-A	Igniter	5	8 months
27-A	Fire Pot	5	3
28-A	Power Cord	5	3
29-A	Power Cord Socket	5	3
30-A	Auger Box Housing	5	3
31-A	Foot Assembly	5	3
32-A	Foot Gasket	5	3
33-A	Hosp	5	3
34-A	Lid Limit Block	5	3
35-A	Water Pan	5	3
36-A	Ashes Box	5	3
37-A	Ash Box Bracket	5	3

Warranty: Up to 5 years of the purchase date, Asmoke promises parts will be repaired or replaced, excluding transportation charges, labor costs or import duties.

Guarantee: Up to 8 months or 3 years of the purchase date, a client could get the replacement for free, excluding human damages.